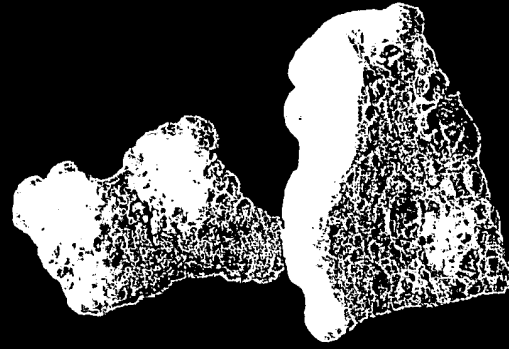


EXHIBIT A

Eliane™ at less favorable conditions.

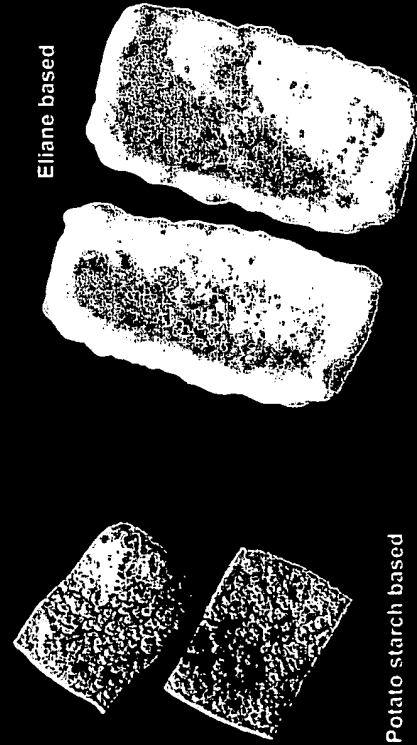
Low salt content (0.5 %)
Extrusion temperature 100 °C
Fried at 165 °C



Eliane based

Potato starch based

Low salt content (0.5 %)
Extrusion temperature 76 °C
Fried at 165 °C

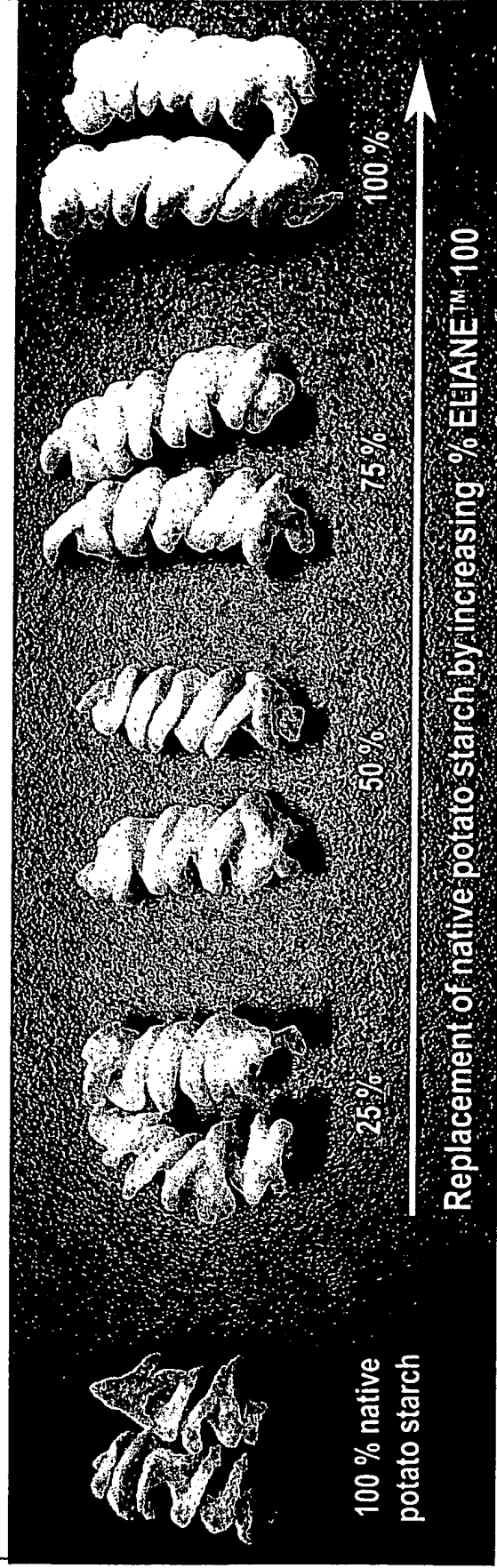


Eliane based

Potato starch based

ELIANE™ in Wet-Fried Snacks

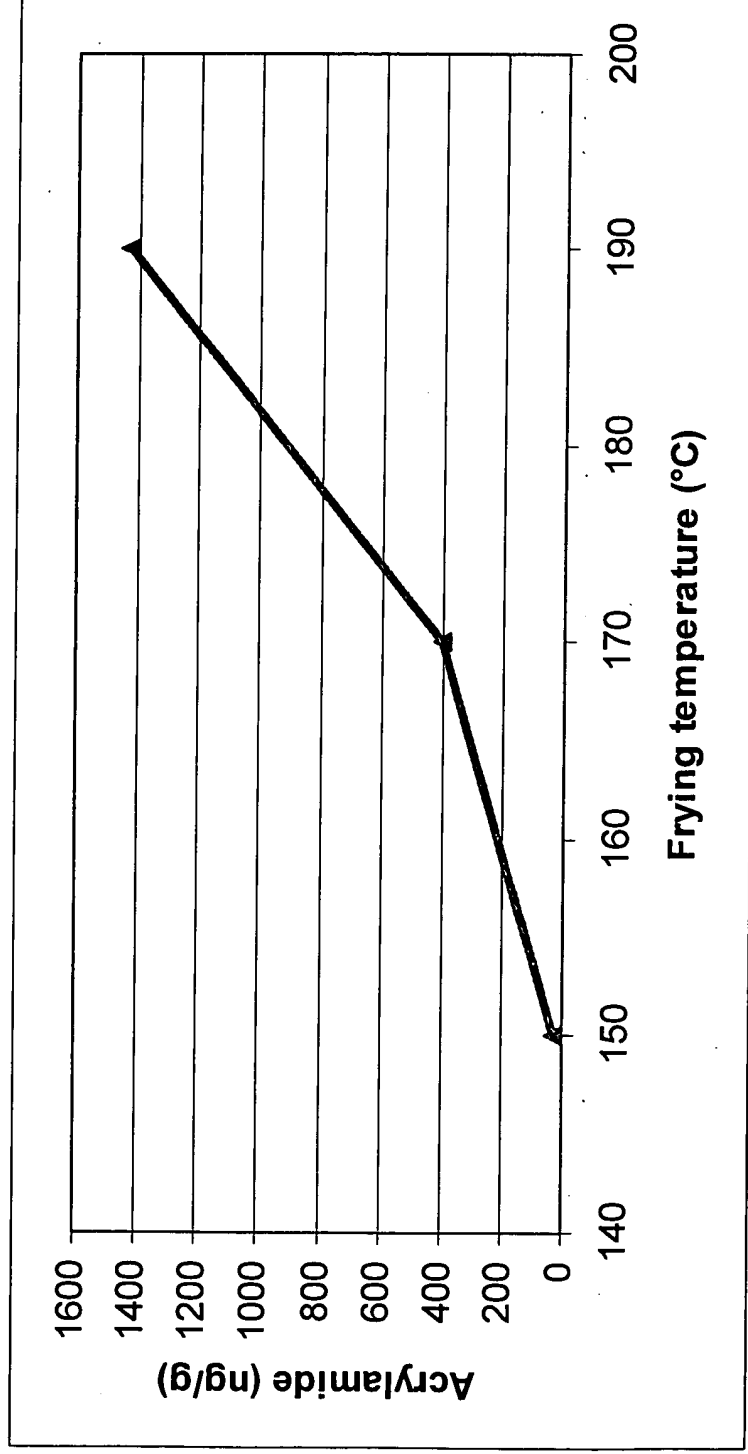
2



Increasing amount of Eliane™ starch leads to: increased expansion, softer bite, better shape and less browning.

Effect of temperature on the amount of acrylamide formed in French fries when fried for 9 min^{1,2}

3



¹⁾ New German guideline: max frying temperature 175 °C !

²⁾ Graph from: J. of Food Engineering, (2006), 77 (4), 972-976 (Gökmen et al.)